



APPETIZERS

- GF** **MIANG KHAM** 720
traditional wild betel leaf wraps, toasted coconut, roasted peanuts, ginger, shallots, chili, dried shrimp, lime, rich sweet savory sauce
- S** **TOD MUN PLA** 550
fried fish cakes, cucumber, chili, peanut sauce
- POR PIA GOONG** 820
prawn spring rolls, sweet chili sauce, plum sauce
- GAI HOR BAI TOEY** 660
marinated chicken thighs in pandan leaves, soy, ginger, sesame sauce
- S** **THOD GROB BAI PLU** 380
betel leaves tempura, sweet and sour chili sauce
- GAI SATE** 560
grilled marinated chicken fillets, peanut sauce, ajard dip
- S** **MOO PING** 520
grilled marinated pork skewers, spicy nam jim jaew dipping sauce
- V** **PRO PIA PHAK** 440
vegetable spring rolls, sweet chili sauce

SALADS

- GF** **YUM MA MUANG PUNIM GROB** 750
Crispy soft shell crab, green mango, water chestnut, cashew nuts, shallot, chilli, fish sauce, citrus, palm sugar
- GF** **SOM TAM THAI** 500
green papaya, carrot, tomato, roasted peanuts, long beans, dried shrimp, palm sugar tamarind dressing
- GF** **YUM SOM-O GOONG** 780
shredded pomelo, prawns, coconut milk, crispy onion, cashews, coriander, sweet tamarind sauce
- GF S** **LARB GAI** 550
spicy minced chicken, lime juice, fish sauce, chili flakes, ground toasted rice, shallots, fresh herbs
- S** **YUM NUEA YANG** 890
grilled US sirloin beef, onion, tomato, cucumber, celery, garlic, coriander, chili dressing
- S** **YUM WOON SEN TALAY** 680
scallops, prawns, squid, glass noodles, onion, celery, tomato, spicy dressing

SOUPS

- GF S** **TOM YUM** 600
spicy prawn soup, lemongrass, galangal, tomato, mushrooms, chili
- GF S** **POR TEAK TALAY** 580
spicy seafood, lemon grass, chili, basil broth
- GF S** **TOM KHA GAI** 540
chicken, lemongrass, galangal, tomato, mushrooms, chili, coconut milk
- V** **TOM JEAD TAOHU WOON SEN** 380
glass noodles, tofu, carrot, cabbage, spring onion, celery, fried garlic

NOODLES / RICE (WOK)

PAD THAI

wok-fried rice noodles, sweet pickled radish, peanuts, egg, tofu, bean sprouts tamarind sauce, chili flakes, lime

prawns	1,100
chicken	850
US beef	1,150
vegetarian	600

- KHAO PAD TALAY** 780
seafood fried rice, squid, scallops, prawns, egg, vegetables

- KHAO OB SAB PA ROD** 820
pineapple fried rice, prawns, sweet pork sausage, peas, capsicums, pork floss, fried onion, cashews, turmeric and curry powder

- S** **KHAO KLUK KAPI** 700
shrimp fried rice, shrimp paste, dried shrimp, sweet pork, green mango, chili, string beans, shallots, egg, lime

- KHAO PAD PU** 540
crab meat fried rice, onion, carrot, spring onion, fried garlic, coriander, fried egg

- GF** **KHAO HORM MALI** 90
steamed jasmine rice

- GF** **KHAO SOM MUE** 90
steamed organic brown rice

- GF** **KHAO NUEW NUENG** 90
steamed glutinous rice



MAINS

GF	KHAI JEAW PU crispy crab meat omelette, sriracha sauce	860
GF S	PLA NUENG MA NOW steamed whole sea bass, lemongrass, garlic and coriander dressing	1,600
	PLA TOD SAM ROD deep-fried whole grouper with 3 flavor sauce, coriander, chili, crispy fried basil leaves	1,790
GF S	GOONG LAI SUA YANG grilled tiger prawns, crispy onion, fried chili, coriander, tamarind sauce, garlic, coriander and chili dressing	1,300
GF	GAENG MASSAMAN NUEA massaman US beef curry, coconut milk, sweet potato, onion, cashew nuts	800
	PU NIM PAD PONG KARI crab curry, chili, onion, celery, milk, egg	1,900
GF S	GAENG KEAW WAN green curry, coconut milk, eggplant, sweet basil, chili	
	prawn 1,100	
	chicken 850	
	US beef 1,150	
	vegetables & tofu 600	
GF S	GAENG DAENG red curry, coconut milk, eggplant, sweet basil, chili	
	prawn 1,100	
	chicken 850	
	US beef 1,150	
	vegetables & tofu 600	
GF	KAE YANG SAMUNPRAI grilled marinated Australian lamb cutlets, nam jim jiew, star anise, cinnamon stick	1,790
S	PAD KRA PAO GAI SUB stir-fried minced chicken, garlic, basil	550
	PAD NUEA PRIK THAI DUM stir-fried US beef, onion, capsicums, black pepper sauce	1,050
GF S	PAK CHOI MOO GRAB stir-fried crispy pork belly with pak choi, chili, garlic and soy bean paste	650
	MUEK NEUNG MA NOW squid, thai herbs, lemon, chili garlic, coriander dressing	1,000
GF S	HOY MALAENG PU OB MOR DIN fragrant steamed mussels, lemon grass, basil, spicy dressing	700

DESSERTS

GF V	KHAO NEAW MA MUANG pandan sticky rice, coconut sticky rice, ripe mango, coconut sauce	340	GF V	BUA LOY 5 SREE MAPROW ONN BAI TOEY rice dumplings, sweet coconut milk pandan, coconut	340
GF V	TUB TIM GROB water chestnut, rose dumplings, sweet coconut syrup, crushed ice	340			

